

## PROSCIUTTO-WRAPPED SHRIMP SKEWERS

*(slightly modified from a recipe by Rachael Ray)*

3 tablespoons olive oil

4 scallions, white parts finely chopped and green parts thinly sliced on an angle, divided

1 teaspoon Hungarian red pepper (or 1/2 teaspoon red pepper flakes)

Juice of 1/2 lemon

Kosher salt and freshly ground black pepper

12 jumbo shrimp, tails on and deveined

12 slices prosciutto

Combine the olive oil, scallion whites, red pepper and lemon juice in a medium size bowl. Season the shrimp lightly with salt and pepper, add to the marinade. Toss to coat, and leave for 30 minutes in the fridge. Wrap each shrimp with a slice of prosciutto and thread onto a metal skewer. If using wood skewers, soak them in water for a few hours.

Grill the shrimp until firm and opaque, about 3 minutes per side. Transfer to a serving plate and decorate with sliced scallions, if you like.